

## HOW TO MAKE A FONDANT CHRISTMAS TREE



In this tutorial I will show you how to make an easy fondant Christmas tree

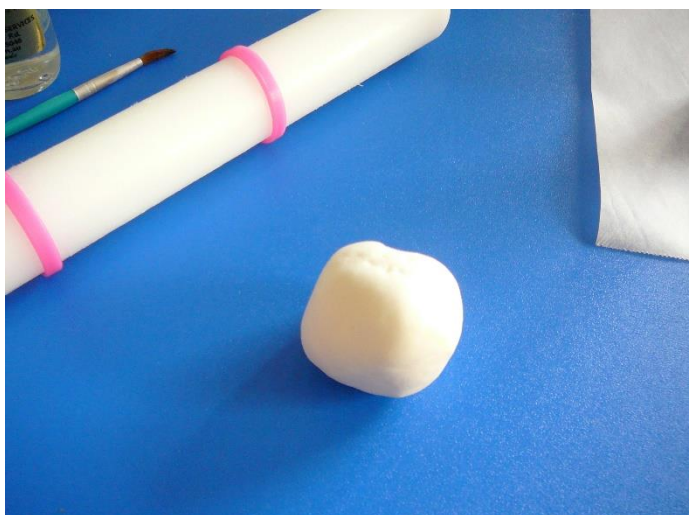


### ITEMS YOU WILL NEED:

- Fondant in the colour of your choice – I use white however you could use green and at the top have white snow tips etc
- Non-stick work board
- Rolling pin
- Baking paper
- Bakels 'Sprink' – I prefer to use this to stop sticking rather than cornflour
- Leaf cutters of your choice
- Soft paint brush
- Edible glue

### STEP 1

Take a small amount of fondant and knead until soft and pliable. Then shape into a cone as per the picture below. You make the height of the cone to the height you want your tree to be. In the example below my tree will be 10cm tall when completed so the cone is 10cm high. Keep the cone on a small piece of baking paper as this will help when you need to move the tree to store and dry.



## STEP 2

Spray the board with a little spritz and roll out the fondant. Cut out a number of leaves (I do about 10 at a time so they do not dry out before I get them glued onto the cone).

For this example I used the smaller leaf cutter, however you can use whichever cutter you prefer, really depends on the size of the tree you are making.



## STEP 3

Starting at the base of the cone run the glue around the the cone and stick on the first layer of leaves.

Then glue up a level and place the second layer of leaves on the cone, covering the joins of the bottom leaves and creating an overlapping effect.

Continue all the way up the cone (you will need to make more leaves as you run out). When you get to the top of the tree, place 2 leaves together at the top to form a point.

Place the tree somewhere to dry for at least 1 day prior to using it on a cake.



